

TECHNICAL SHEET



Supplier: Sous Vide Consulting
Product name: SWID Premium
Ref. / SKU: SWID-P

[swid] Premium

Description: Designed and manufactured in Germany by SOUS VIDE CONSULTING, the SWID Premium is the most powerful immersion circulator in its category (2,400W). It offers the most demanding Chefs and Caterers maximum reliability, accuracy and ease of use. The SWID Premium is the ideal tool for very intensive use in sous vide cooking.

Its reinforced components enable the SWID Premium to reach the set temperature in record time. It can be used in both an 8-litre pot and a 58-litre GN 2/1 container.

The SWID Premium has a display for the temperature and another for the cooking time (stopwatch or countdown).

Its Pt100 classe A Platinum probe guarantees exceptional accuracy and reliability over time.

All submerged parts are made of stainless steel, thus facilitating its maintenance and cleaning. The SWID Premium is easy to open and repair.



Technical data:

Temperature range: 25°C to 95°C (77°F to 203°F)
Accuracy: Pt100 classe A probe $\pm 0.15^\circ\text{C}$ (0.27°F)
Stability: $\pm 0.05^\circ\text{C}$
Power: 2,400 W
Water bath volume: 8 to 58 L max.
Min. immersion depth: 8.5 cm
Waranty: 2 years
Repairability: 10 years, minimum



Dimensions:

Outside dim.: 124 x 190 x 268 mm
Weight: 2.1 kg

Packaging:

1 Unit: 170 x 220 x 330 mm - 3.3 kg
3 Units per pack: 340 x 470 x 540 mm - 9.1 kg
6 Units per pack: 340 x 580 x 540 mm - 18.6 kg

[SWID Operating Manual](#)



HIGH QUALITY
MADE IN GERMANY

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